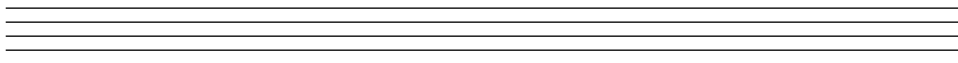


The  
Charles Hallé  
Restaurant



2 courses £32  
3 courses £37.50

## Starters

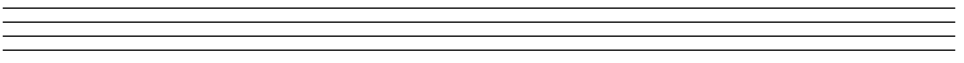
Home made soup  
(please ask your server for today's flavour)

Tarragon crumpet, malt butter, creamed artichoke,  
artichoke caramel, sauteed wild mushrooms

Crispy Vegetable gyozas, sweet pickled slaw, sweet chilli and lime leaf

Heritage tomato salad, Cured Italian ham, pulled buffalo mozzarella,  
balsamic glaze, basil pesto

Crispy Whitebait, lemon and dill aioli



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## Mains

Pork wellington

Pork fillet, sage Pancake, pulled pork Cumberland farce,  
cured Italian ham, buttery puff pastry, Mashed potato,  
roast carrot and Tender-stem broccoli, mustard and fennel sauce

Roast chicken breast, sweetcorn puree, pickled corn, fresh radish,  
asparagus, pea and feta arancini, crispy chilli oil

Gambas pil pil paella, crispy calamari

Grilled goats cheese, potato gnocchi in a golden beetroot sauce,  
Asparagus, roast red beetroot, red chard

## Selection of sides

Stir-fried greens

Roasted vegetables

£4 supplement

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## Desserts

Classic homemade tiramisu

Whipped chocolate and raspberry mousse, white chocolate ice cream

Banana and miso caramel tarte tatin, coconut ice cream

## Cheese

Selection of cheeses

Orchard apple chutney,

Thomas fudge cheese biscuits, red grapes, figs, Fresh apple

£3 supplement

## Hot Drinks

Coffee £3.20

Tea £3.20

Hot chocolate £3.20

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## Cheeses

### Tunworth

Award winning Tunworth is a superb, handmade, pasteurised, bloomy English Camembert style soft cheese using special cultures and traditional rennet.

Matured for between four to six weeks to produce a stunning cheese with a rich, creamy, unique flavour. It is made from carefully selected cow's milk in the heart of Hampshire.

### Wookey Hole Cave Aged Cheddar

This cave aged cheddar is carried 200ft underground in the Wookey Hole Caves in the Mendip Hills and left to mature. It is a firm cheese, with a cream-coloured texture & has an aroma that is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust & well rounded, with competing notes such as sweet & salty, or earthy and tangy. The maturing process in the caves gives the cheddar a highly distinctive, earthy

### Blacksticks Blue

Blacksticks Blue is a farmhouse soft blue veined cheese made from pasteurised milk of the Butlers' family herd of cows.

It is handmade at the Butlers' Inglewhite Dairy in rural Lancashire and aged for about eight weeks. During this period, it develops a distinctive amber hue and a delicious creamy smooth yet tangy taste.

### Lancashire Bomb

Lancashire Bomb is matured for 24 months, it has a wonderfully creamy texture and strong mature nutty flavour. It is wrapped in muslin and dipped into wax creating a distinctive cheese like no other

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# Wine

## White

Bottle/125ml/175ml/250ml

Vermentino (12%)

£33/£6.10/£8.75/£10.80

Languedoc-Roussillon, France

A fruity easy drinking style with good, balanced acidity. Crisp and refreshing.

Mineralium Chenin Blanc (12%)

£35.55/£6.25/£8.85/£11.10

Loire Valley, France

This bone-dry white shows terrific balance, with refreshing acidity and minerality. The limestone mouthfeel is supplemented by juicy grapefruit aromas on the finish.

Vin orange (13%)

£36/£6.40/£9.40/£12.40

Languedoc-Roussillon, France

Intense aromas of bitter oranges, dried flowers and slight nutty hints. Fresh, vivid and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex.

Rioja Vega Blanco (12%)

£38

Rioja, Spain

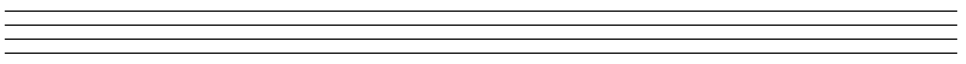
As white Rioja goes this is a simple, unoaked style that's fresh and vibrant. The Viura fruit comes through well, showing the apple and waxed lemon fruit perfectly. Aromas of conference pear, white flowers and some limey notes. Fresh, clean and crisp.

Sauvignon Blanc, Kuki (13%)

£41.75

Marlborough, New Zealand

An iconic masterclass of New Zealand winemaking. A total favourite of most who drink it. Clean, rich and expressive, fruit driven wine with a gooseberry tang.



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## Red

Bottle/125ml/175ml/250ml

### Coquille de Terre (13%)

£33/£5.70/£8.50/£11.10

Languedoc-Roussillon, France

A really startling and profoundly enjoyable red with lush fruits and soft integrated tannins.

### Pitchfork Shiraz (14%)

£37/£6.25/£8.85/£11.10

South Eastern Australia

The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.

### Le Professeur (13.5%)

£37.5

Languedoc-Roussillon, France

Perfectly spiced with hints of black pepper and violet with subtle aromas of blackberry and cassis.

Rich with fine tannins.

### Las Pampas Malbec (13%)

£43

Mendoza, Argentina

Expressive and concentrated wine without being unwieldy or rigid. Laden with lush creamy cherry, strawberry and raspberry fruit, a balancing freshness and a faint hint of spice and smoke.

### Irvine Springhill Merlot (14.5%)

£42.30

South Australia

Named after the original Irvine vineyard in the Eden Valley, Springhill Merlot is an easy drinking, approachable red with raspberry and plum notes, medium-weighted palette with soft tannins and a chocolate edge finish.

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## Rosé

Bottle/125ml/175ml/250ml

Pure Pinot Grigio Rosé (11%)

£32/£6.15/£8.75/£10.80

Veneto, Italy

Crisp, delicate and refreshing with citrus edge character and subtle strawberry, redcurrant and other summer fruit notes.

Zinfandel Rose, Route 66 (10%)

£35/£6.10/£8.90/£11.90

California, USA

Rich, round and full flavoured blush, with the signature sweetness of ripe, juicy flavours of watermelon and strawberry

## Sparkling Wine & Champagne

200ml/750ml

Pure Prosecco (10.5%)

£12.70/£42.70

Veneto, Italy

Aromas of pear, white flowers and lemon zest. Clean and crisp palate with apple notes, light and refreshing finish.

Gardet Origine Champagne (12.5%)

£56

A unique grape blend with generous flavour profile of freshness, elegance and finesse. Notes of almonds and citrus, rich, full flavoured and toasty with crisp acidity and underlying minerality due to the ageing process

200ml /750ml

Lanson Champagne (12.5%)

£17.45/£82

A bouquet of flavours of ripe orchard fruit, among which aromas of William pear, notes of mandarin, lemon and grapefruit that burst on the palate, providing a sensation of freshness.

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